

THE AHRENS FAMILY

kasteel-neef

~ W.O. VOOR-PAARDEBERG ~

2022

TYPICAL VOOR-PAARDEBERG STYLE RED.

ALL MY WINES ARE ADDRESS SPECIFIC, FROM A UNIQUE TERROIR OR APPELLATION AS THE FRENCH CALL IT. THE VOOR-PAARDEBERG IS HISTORICALLY A VERY OLD WINE REGION, BUT IN TERMS OF THE NAME ITS FAIRLY NEW AS A WARD ON ITS OWN. ON PAPER IT'S A SUB-WARD OF PAARL, BUT IN REALITY IT'S MORE ON THE SWARTLAND SIDE THAN PAARL... IT'S A BIT FRUSTRATING AS A WINEMAKER BUT THAT IS UNFORTUNATELY HOW IT IS. IF BLACK, OUR SWARTLAND RED, IS STYLISTICALLY COMPARABLE TO THE NORTHERN RHONE, THEN KASTEEL-NEEF IS CERTAINLY MORE SOUTHERN RHONE. THE MAIN COMPONENT IS GRENACHE ASSISTED WITH SOME CARIGNAN AND SYRAH FOR STRUCTURE.

LABEL ART – WE DECIDED TO CHANGE OUR LABELS FOR THE 2022 VINTAGE AND FORESEEABLE FUTURE. WE STARTED OUR WINERY IN 2008 WITH “BLANK” LABELS SIGNIFYING A CLEAN PAGE OF NEW BEGINNINGS TO COMMUNICATE ADDRESS AS THE IDENTITY OF A WINE RATHER THAN A GRAPE VARIETAL. IN 2016 WE MOVED TO USING ART PIECES ON OUR LABELS DONE BY WELL-KNOWN ARTISTS OF SOUTH AFRICA. EACH ARTWORK REPRESENTED A UNIQUE EXPRESSION OF EACH WINE. WE DID THAT FROM 2016 TO 2021 AN ACCUMULATED MANY AMAZING ART PIECES DURING THAT TIME.

OUR NEW LOOK COMMUNICATES OUR “CLEAN” AND MINIMALISTIC APPROACH TO HOW WE MAKE OUR WINES. THE SMALL INTRINSIC DETAILS IN OUR DESIGNS SYMBOLIZE OUR ATTENTION TO SMALL, YET VERY IMPOTENT DETAILS IN OUR MINIMAL INTERVENTION WINEMAKING STYLE.

TECHNICAL DETAILS:

INTENSE SORTING PRIOR TO PARTIAL DESTEMMING WITH 10-15% SELECTIVE WHOLE BUNCH COMPONENTS. OPEN TOP NATURAL FERMENTATION. ONE DAILY PUNCH-DOWN AND PROLONGED POST-FERMENT SKIN CONTACT UNDER CO₂ PROTECTION. 15-18 MONTHS PARTIALLY IN 300L FRENCH OAK BARRELS(OLDER UP TO 5 YEARS) & POST BLENDING IN 1300L FRENCH OAK Foudre.

VINEYARDS : THREE ±20 YEAR OLD VINEYARDS ON THE SOUTHERN SIDE OF THE PAARDEBERG MOUNTAIN IN W.O. VOOR-PAARDEBERG

SOIL : DECOMPOSED GRANITES AND SHALES.

GRAPES : ±65% GRENACHE, ±35% CARIGNAN

ALCOHOL : 14.0% BY VOL

RESIDUAL SUGAR : 1.5 G/L

PH : 3.40

TOTAL ACIDITY : 5.5 G/L

TOTAL SULPHITES : ±80 PPM AT BOTTLING

TOTAL PRODUCTION : 1940 x 750ML

